# TESORO DE BULLAS, WHITE

D.O. BULLAS

Wine produced from Macabeo grapes, grown at 800-1200 metres high which favours a slow ripening and increases the synthesis and build-up of aromatic compounds in the berries typical of this cultivar and maintains a high natural acidity, fully-integrated in the wine heightening its youth and freshness.

The Winemaking process begins with a careful selection of the best bunches mainly focusing on its health integrity and the optimal ripeness level in order to obtain fresh and aromatic wines. After a thorough harvest, the grapes enter the winery where they are gently pressed to get a top quality must: a crushing and destemming process preventing the transfer of unwanted herbal aromas and flavours to the must; cold maceration with the skins to promote the extraction of primary aromas of the berries at low temperature (16-18ºC) so that the primary and secondary aromas grow in the wine and can be found in the wine tasting both in the smelling and tasting phase.

**APPEARANCE:** Pale yellow with greenish highlights, clean, transparent and bright.

**BOUQUET:** Aromatic wine, medium-to-high intensity, fruity notes typical of the variety like green apple, citrus fruits, hay. Explosive aromas at first which evolve into more complex aromas after some time in the glass

**PALATE:** Fruity, fresh, mouth-filling wine with good acidity but balanced and harmonious. Medium-bodied wine with great finesse and persistence of the retronasal aromas and with a slightly bitter end.

**Vintage:** 2017

**Grape varieties:** 90% Macabeo 10% Malvasía

**Alcohol**: 13,5 %

**Tap:** Synthetic

**Weight per bottle:** 1.130 g.

**Height:** 301 mm.

**Logistical data:**

| | 6 bot. cases |
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| **Cases per pallet** | 125 |
| **Layers per pallet** | 5 |
| **Weight per case** | 7 kg. |
| **Weight per pallet** | 875 kg. |
| **Case dimensions** | 36-13-19 cm |
| **EAN CODE (Bottle)** | 8420369007564 |
| **DUN** | 18420369010196 |